

Combating marine pests

Invasive marine pests can significantly impact on the marine environment, human health and the economy. By the time a new marine pest is detected in an environment, the chances of its successful eradication are low. Containment and management of the pest should then be the aim.

Marine pests are mainly spread by ballast water and biofouling on vessels hulls, in niche areas and pipe works.

The Australian commercial fishing industry has developed a voluntary management set of biofouling guidelines to help prevent the introduction of marine pests. The guidelines are designed to protect the marine environment, fishing grounds, businesses and ports.

The guidelines provide information to vessel owners, skippers, engineers, and crews about vessel maintenance, operations, reporting and emergency responses to outbreaks.

Printed information in the form of posters,

such as that being held by Mr. Tim Liebelt, the Seanet Extension Officer Victoria. Other printed matter also provide very clear and concise information for fishers to avoid the spread of marine pests.

The information is part of the National System for the Prevention and Management of Marine Pest Incursions and is an Australian Government Initiative.

Topics covered in the printed literature include: *Vessel Maintenance* and how to maintain trailered vessels onshore by checking and removing entangled or attached biological matter from the boat and trailer (eg seaweed) etc. *Vessel Operations* with information on Normal deck activities, during fishing and managing the use of live tanks and wells and ballast systems. *Reporting and Emergency Responses*, with information on emergency pest outbreaks and what to do if a pest outbreak occurs, plus reporting interactions with marine pests whether they be known pests or encounters with unidentified organisms.



Tim Liebelt, Seanet Extension Officer Victoria, with the poster aimed at informing fishers of the dangers posed by marine pests

Tim Liebelt comes from Clare South Australia and has spent over eight years in the seafood industry in Eyre's Peninsula, the heart of that state's fishing and aquaculture industries. He has worked at Whyalla and Port Lincoln for a number of major seafood companies including Clean Seas. He holds a Diploma in Aquaculture and has a Bachelor in Natural Resources Management. Since coming from South

Australia he has joined Seanet which is a non profit organisation funded by the Federal government and Sydney Fish Market and its affiliated organisations. Funding for Tim's position is guaranteed till November this year with no guarantee that the position will be funded for a further term. There is however a move by other States to lobby the Government to provide funding for more marine issues and for Ocean Watch and Seantet.

as the following:

- Nick Moore – Gold Coast Marine Aquaculture
- John Molony – Coral Seas Farm
- Ross Baillie – Australian Prawn Farms
- Alistair Dick – Pacific Reef Fisheries
- Warren Lewis – Aquaculture Marine
- Trevor Anderson – Seafarm Pty Ltd
- Catherine Chen – Monagold Pty Ltd

New executive for APFA

The Australian Prawn Farmers Association (APFA) has announced its new Executive, with the election of former President Nick Moore to the same role.

Pacific Reef Farmer Alistair Dick was also re-elected to the role of Vice President, and Monagold co-owner Catherin Chen was also re-elected to the role of Treasurer. The elected Executive Committee now stands

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Faris and Peter have been working together at the Melbourne Wholesale Fish Market and in the seafood industry for many years. However despite their many years of experience, they choose to handle certain seafood species, such as sea urchins, very, very lightly.



At the St.Ali coffee matching dinner Paul Wilson prepared a caramelised Cobia with sweet ginger sauce, native lime, fresh wasabi and fennel salad. Photo: Ed Charles www.tomatom.com

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CON'S COLUMN

Vatskalis warns fishers

NICHOLAS BOYAZES

Kalliroe's Cooking

Climatic changes threaten salmon



Aquaculture

The fastest growing animal food production sector in the world

Aquaculture is an emerging industry that could help secure the world's future food needs, and Australian farmers are well placed to take advantage of the opportunities on offer.

Speaking at the Australian Prawn and Barramundi Conference in Townsville Minister for Primary Industries, Fisheries and Rural and Regional Queensland Tim Mulherin said aquaculture was developing and expanding in almost all regions of the world.

Worldwide aquaculture production was worth more than \$95 billion dollars in 2007 and the industry is set to overtake capture fisheries as a source of food fish.

Aquaculture is the fastest growing animal food-production sector in the world and its importance to global food security and rural socio-economic development is increasingly being recognised.

"Locally, it offers substantial employment and economic activities and is set to become a major contributor to the growth of Australia's food production and exporting industries."

Mr Mulherin said the development of a sustainable aquaculture industry was a priority for the Queensland Government and that the industry was attracting significant investment.

"Queensland aquaculture production totalled \$78.8 million dollars in 2007-08," the Minister said.

This represents more than 27 per cent of total fisheries production in Queensland and the industry is continuing to grow.

The economic contribution it makes throughout the supply chain, commercial aquaculture is a very important industry for Queensland. The Queensland government's ongoing work with the industry, including research and development, has helped to increase productivity.

"We're working to remove road blocks to the profitable prawn and barramundi sectors to ensure this valuable industry continues to grow

and profit," said Mr. Mulherin..

Scientists at Northern Fisheries Centre, in Cairns, are working with farmers to develop a number of alternative species, such as cod and grouper. At the same time scientists in South East Queensland are developing technology that will enable farmers to breed only female prawns which grow faster and larger than their male counterparts.

Research into consumer needs and preferences about seafood is designed to help researchers-develop diets for aquaculture species that will incorporate antioxidants and specific flavour components to make them taste better.

Mr Mulherin said QPIF was leading an aquaculture planning initiative for both marine and land-based aquaculture.

With the right planning and support, Queensland's aquaculture industry will continue to thrive and provide greater confidence and clarity to industry and the community.

"Queensland aquaculture has a clean, green and safe reputation and works hard to maintain high standards said Minister Mulherin.

As a further commitment to the industry the Minister will host a forum in September with key state and federal stakeholders to investigate better ways to support and grow Queensland's aquaculture industry.

The president of the ABFA, (Australian Barramundi Farmers Association), Dr. Ken Chapman, has once again called on the Federal and State Governments to "lift the bar on labelling the country of origin of seafood sold as barramundi".

In February of this year the ABFA had again requested the Government to implement a compulsory policy of labelling but to no avail.

The call follows the implementation of such a policy by the Northern Territory last year.

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Cartoon illustration Con Aslanis



Memories & Flashbacks with Con Cosmas

Half a century ago



This is how the Melbourne Wholesale Fish Market looked in the 1960's. Buyers and sellers in grey dust coats, wooden banana boxes for placing fish in and heavy wooden trolleys to move them around with.

The Market had only recently shifted to its present site in Footscray Road. The new steel and glass structure was admired by many of those who worked there on a regular basis and the buyers who visited it regularly.

Thank you to Racovolis for the use of the photograph

New rules

Tasmania's Department of Primary Industries, Parks, Water and Environment (DPIPWE) has recently undertaken a rewrite of the Fisheries Rules 1999 which are due to expire on 13 December 2009.

Commercial and recreational fisheries in Tasmania State waters are regulated by the Living Marine Resources Management Act 1995 (the Act) and management plans and rules made under Part 3 of the Act. The Act empowers the Minister to make rules in respect of a fishery where no management plan exists.

The Fisheries Rules 1999 contain rules relevant to fisheries, fishing activities or other matters that are not included in a management plan or other rules made under the Act. The Act provides for a process of cyclic review and amendment of rules. Rules are supported by subordinate legislation.

The current Fisheries Rules 1999 remain in force until 13 December 2009 at which time they expire. Prior to the rules expiring, it is intended that the statutory process for rewrite of the Fisheries Rules 1999 as outlined in the Act will be completed. This will result in a new set of rules.

SEAFOOD NEWS DEADLINES
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The Northern Territory Government has unveiled a three point plan to protect fishing in Bynoe Harbour, Finniss River and Fog Bay and which according to the Fisheries Minister Kon Vatskalis will provide a clear direction and certainty for the future.

The plan will consist of:

- 1 A 28 day public consultation about the proposed closures of Bynoe Harbour and Finniss River taking in part of Fog Bay to commercial barramundi fishing;
- 2 On consideration of public submissions a decision will be made on the permanent closure lines to commercial barramundi fishing;
- 3 Barramundi Fishery Advisory Group to report back in 12 months on permanent commercial fishing closures, including the rest of Fog Bay.

A buy back scheme of commercial fishing licences for the benefit of Government has

Vatskalis warns fishers

already acquired three commercial barramundi fishing licences and is currently negotiating to buy back even more.

"Last December, I confirmed that Government would seek the closure of Bynoe Harbour and Finniss River to commercial barramundi fishing" said the Minister

The 90 day emergency closure put in place over Fog Bay in April as a direct result of the sawfish kill has ended and the area will re-open to commercial fishing.

"We will be keeping a close eye on operators to make sure everyone is doing the right thing, if a similar incident should reoccur anywhere in the Territory, I will have no hesitation putting another emergency closure in place" said Mr Vatskalis.

The Government has commenced consultation with industry about permanent arrangements to deal with sawfish interaction throughout the Territory, which will include legislating the industry's voluntary code of conduct.

Species	No 32kg Bins
Blue Grenadier	2475
Flathead Tiger sml	2501
Warehouse silver	2263
Flathead Tiger lrg	1511
Gummy Shark	944
Whiting school	863
Mixed Fish	500
Orange Roughy	480
Ling gutted	471
Flathead deep water	370

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Connecting the supply chain

Seafood Directions 2010 will be held in the beautiful city of Melbourne on the 14-16 April. Melbourne stands as the cultural capital of Australia and is authenticated in a non-stop program of festivals, sporting events, major art exhibitions and musical extravaganzas.

The conference will be held at the Sebel Albert Park. Overlooking the beautiful Albert Park Lake, the Sebel is ideally located just minutes from Melbourne's CBD, South Yarra's Chapel Street retail precinct, the Botanical Gardens, St Kilda and Port Phillip Bay beaches.

The theme for the 2010 conference is Connecting the Supply Chain and it will showcase leading edge thought and innovations of the seafood industry in Australia.

The conference will promote seafood industry excellence and achievements, and is a great opportunity to develop and maintain seafood industry networks across all industry sectors. Held over the 3 days the conference will incorporate keynote address, paper presentations, workshops as well as the Australian Seafood Industry Award Gala Dinner.

Hosted by Seafood Industry Victoria, Seafood Directions 2010 is a must attend for all those involved in the Australian Seafood Industry.

Please visit the conference website to register your interest as a delegate, presenter, sponsor or exhibitor www.sd2010.com.au

Seafood Directions Secretariat:
PO Box 5005, South Melbourne, VIC 3205
Email: info@sd2010.com.au
Website: www.sd2010.com.au



KOTRA seeks your help

KOTRA, the Korean Government Agency that promotes Trade and Investment relations between Australia and Korea is seeking the Australian seafood industry's help.

On the twentieth of August a delegation from The Korean Maritime Institute is visiting Australia and they would like to make contact with a local seafood processing company.

The delegation will be headed by Mr. Heon Dong Lee and Mr. Moon Bae Joo, both researchers from the Korean Maritime Institute. They would like to visit and tour the processing facility and discuss the company's strategy and its safety management system.

Aquaculture

Continued from page 1

Since November 2008 the Northern Territory has required all retailers (restauranters) to identify the country of origin for each seafood dish advertised for sale.

"Patrons have the right to know if the fish they are eating is fresh, locally produced product or imported" Dr Chapman had said then.

Meanwhile the chairman of Australian Aquaculture Mr. Roy Palmer, said the

increase in aquaculture production is positive, but there is still a need to keep pace with the changing environmental and economic factors that challenge the aquaculture industry.

The Korean Maritime Institute, is a national research institute that offers guidance on developing the nations marine, fisheries, shipping and port facilities. It has made significant contributions in developing national policies on maritime affairs in Korea.

Such meetings offer an opportunity for Australian seafood companies to exchange information and promote themselves and their products in Korea.

Those who wish to help may contact Mr. Aram Hong :E: aramhong@kotra.org.au

"While the news of increased Aquaculture production is very good news for Australia, we are still slipping regarding total tonnages when compared to international competitors" said Mr. Palmer.

Japanese commercial fishermen who have caught the jellyfish in their nets say that the bigger ones are able to destroy the nets. Fish



Kalliroe's Cooking

Kalliroe is of Greek Asia Minor descent and runs classes of traditional Greek cooking with Middle eastern influences. She may be contacted at kalliroe@tsiatis.com

PAELLA

Kalliroe's method

- 1 cup of olive oil
- 8-10 uncooked prawns
- 3 small calamari cleaned and cut into rings
- 2 onions sliced
- 3 cups of chicken stock
- 250 grms arborio rice
- 1/2 cup white wine (Rhine Reisting)
- 1/2 tablespoon of paprika
- 5-7 cloves of garlic
- 1 small red chilli
- 1 medium capsicum
- 1 medium tomato diced

Heat the olive oil and saute the onions, garlic and capsicum making sure that you don't burn the garlic. Add the prawns and partially cook them, do not cook fully. Remove the prawns and add the rice and chilli. Stir for a few minutes to combine the flavours. By now the rice should look like little pearls. Add the tomato pieces and stir until they have softened. Time to add the stock, prawns and calamari rings. Give it a gentle stir (I use a long chop stick to stir it with). Let the mixture simmer until the liquid disappears.

From that point on some people turn up the heat for a minute to develop "socarrate", in other words to burn the food a bit for that special Spanish twist.

Japan's giant jellyfish, super Tuna and novel

Jellyfish almost 2 meters (1.83m) in diameter and weighing 204 kg. have appeared off the coast of Japan in the Sea of Japan. It is thought that these giants have migrated from the Yellow Sea off China.

This is not the first time that the giant jellyfish have appeared off Japan. The first time was in 2005.

Scientists have put forward a number of theories to explain their size and numbers. One theory suggests that overfishing has removed the jellyfish's natural predators which has allowed them to multiply and grow.

Japanese commercial fishermen who have caught the jellyfish in their nets say that the bigger ones are able to destroy the nets. Fish

caught in the same nets next to the jellyfish are covered in slime and unsuitable for eating.

Meanwhile Japanese scientists are working towards breeding a tastier, stronger and disease resistant "super tuna" within the next ten years.

Japan's Fisheries Research Agency from the Universities of Tokyo and Kyushu is nearing the completion of the Tuna genome sequence and when it is completed it plans to start a breeding program by next year.

The revival of the 1929 novel "Kanikosen" which tells the tale of a rebellion amongst workers on a crab processing ship off North Japan is enjoying a revival under the current economic conditions.

Seminar on Europe's Fish Stocks

The European Commission recently held a one-day public seminar on the current state of fish stocks in European waters, on the 23 July in Brussels. The aim of the seminar was to have an open and transparent discussion on scientific research on EU fisheries, and how it should be applied in practice.

The seminar covered all major European fish stocks (such as anchovy, whiting, cod and herring) in all the EU's seas. Scientists explained their estimates of how many fish are left in the seas, and what this implies in practice for fishermen. Seminar participants were able to discuss what needs to be done next in order to manage these fisheries sustainably. After these discussions, the European Commission will consider the consequences

and needs for further steps.

The Commission has decided to open this seminar not only to representatives of all stages in the fishing industry (capture, processing and marketing) as well as conservation organisations and NGOs, but also to the press, and to interested European citizens. The Commission believes that to achieve a culture of sustainability it is vital to provide more opportunities for direct dialogue between the people who will feel the impact of scientific advice on fish stocks most directly, and the scientists involved in making these assessments.

Members of the European Parliament and fisheries administrators from Member States were also welcomed to attend.

NICHOLAS BOYAZES

Nicholas Boyazes (Voyatzis) was the brother of James Morris (Kostas Boyazes), about whom we wrote in the March issue of seafood news. Bevan Nelson in his research writes that Nicholas settled in Bohnock, Taree NSW, in 1898 and lived there for twenty seven years and was held in very high esteem by the town's residents.

It was due to Nicholas' efforts that Bohnock gained a post office and for seven years worked voluntarily with the local school teacher George Cambell to deliver mail to Bohnock and the surrounding area. His contribution to the Bohnock school was immense. He would on more than one occasion, run his launch to Taree to post an important letter, rather than see it delayed. He also put himself out a great deal to ensure that Bohnock school would not fail because of low attendance rolls, by conveying children to school, free of charge, on his launch and lending horses to others to ride to school. When schools gathered for sporting competitions, held at Taree and other venues, he endeavoured to see that Bohnock School was fully supported and lacked for nothing in comparison with the much larger schools. His money and time was given lavishly to that end.



Nicholas Boyazes

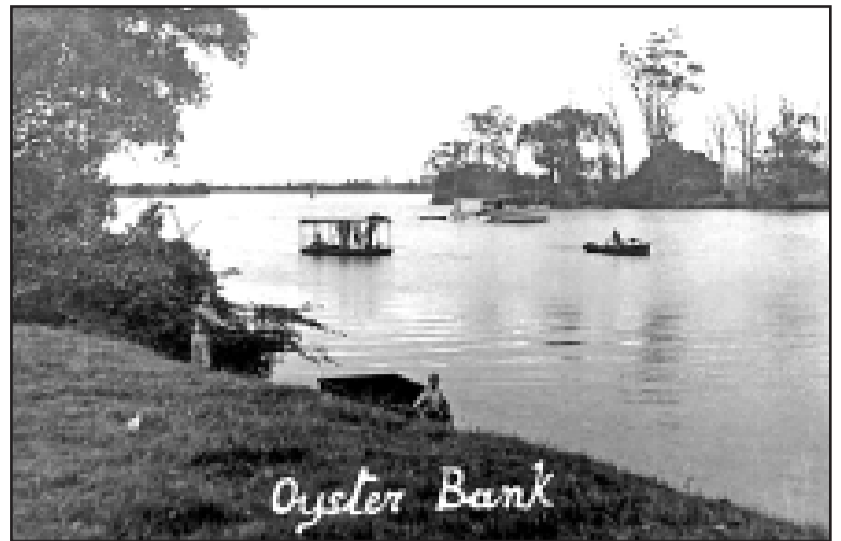
From Manning River and then to Bohnock he, managed the oystering interests on the Manning River, for the Sydney-based Comino family. He employed many of the local river men to har-

vest oysters and maintain the oyster beds and trays. He had worked for John Comino in Oxford Street, Sydney, when he first arrived in Australia.

Nicholas owned three launches while living at Bohnock. The first was an 18ft launch named the 'Pandora' a photograph of this launch, taken by Nicholas was sent to relatives in Greece with a local newspaper clipping pasted on the back which described the opulence, comfort and specifications of the boat. The larger boat "Ariadne" was used as the school and passenger boat. Later this boat's stern was redesigned and made more suitable for carrying passengers. His third boat was the "Salamis" and was used for farming oysters.

Nicholas arrived in Australia in 1886 on board the "Australasian", and died in 1925. The obituary that appeared in the Northern Champion reads:

"At 11 a.m. on Friday last, a well known resident of the Lower Manning, suddenly passed away at his Bohnock home. Deceased had not been too well for the past two years, although he always appeared to be robust. A weak heart caused his death. The late Mr. Boyaze was born in Crete 68 years ago and as a young man he served as quartermaster on the Aberdeen line of steamships. Later he left the sea to fish at Wyong, and afterwards following the occupation of boatman on the Hawkesbury. About 27 years ago he came to Bohnock as a manager for Comino Bros who had extensive oyster leases on the Manning."



Old photographs from Manning River with its oyster beds and a display of apricots with their name in Greek on top of a wooden box.

Calamari in winter



Research shows that calamari live up to one year with more than one spawning through the breeding season

Fisheries Victoria is encouraging Victorians to go fishing for calamari as a fun and tasty pastime this winter.

Fisheries Victoria Acting Executive Director Anthony Hurst said there were great calamari fishing opportunities in Port Phillip Bay and Western Port, Victoria.

Calamari are great eating and simple to prepare for the table, and like other fast-growing and short-lived species, calamari is sustainable.

Fisheries Victoria research shows they live for up to one year, with the oldest recorded individual aged at 291 days.

More than one spawning occurs through the breeding season, which accounts for the presence of several age groups of similar-sized calamari at various times during the year.

Calamari's predictable habit of aggregating in accessible shallow areas made them an easy catch for anglers. There is a recreational catch limit of 10 per person per day that applies in Victoria and, unless exempt, a Recreational Fishing Licence is needed to catch them.

Fisheries regulations are in place to ensure calamari stocks are shared amongst fishers and can be replenished for future generations.

Recreational fishers are warned however that they are not permitted to sell their catch.

Climatic changes threaten Salmon

Scientists are concerned that changing climatic conditions, which are causing a rise in water temperatures, are posing a threat to wild Salmon, Trout and other members of the salmonidae family.

Salmon, which are thought to have evolved about fifty million years ago, are threatened because of their low tolerance to the degradation of their environment. Researchers say that the degradation began with the advent of the Industrial Revolution.

Many of the salmonidae species evolved during the last ice age and may be a factor as to why they prefer clean cold water.

Some salmon are "anadromous", a Greek term that means "running up". This term applies to fish that are born in fresh water, live in salt and

return to fresh water to spawn. Salmon spawn once and die. Unlike Trout that go through a number of spawning cycles.

The Atlantic Salmon is an introduced species to Australia and today can be found in many of the rivers in southern Australia. It is born in riverbeds in early spring and depending on water temperature and availability of food will stay in its birth river between two to six years. Young salmon or smolt will leave for the sea but many of them will never reach it and instead end up in fresh water lakes.

Today salmon is the most popular fish species farmed. It is estimated that ninety eight percent of the three hundred million Atlantic salmon in



the world is farmed. Farmed offspring that escape into the wild and interbreed with wild salmon are not likely to survive.

Since 1983, sports fishermen from the Drammen River in Norway have been saving the scales of Atlantic salmon caught as they return from years at sea to spawn in fresh water. A team of researchers of the University of Massachusetts Amherst has been using these scales to solve the mystery of why most of these endangered fish never survive their ocean stay.

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Not Fish but Fore

A day on the golf course



From left: Spiro Argyro from S&J Seafoods, Simon Meiselbach from Poseidon Seafoods and Peter from Titan Seafood. Luckily there were no prizes for good dress sense.

Sadly there were no aces at the recent "Ichthys Cup" held at Hidden Valley Golf and Country Club North of Melbourne.

Organised by Ocean Catch Seafoods the competition attracted over 40 participants from within Melbourne's seafood industry.

Although there were no aces on the day some of the competitors were at times away with the fairies and not on the golf course. The surrounding ancient gumtrees had better addresses than many of the players.

Some backswings were easily mistaken for backhanders while at the same time many balls were in play while others were lost in puddles and other much deeper obstacles.



The Sushi-Sushi team leaning on each other and their golf clubs on a very wind swept green. You have to admit they can pose well.



The winning team from Ocean Catch Seafood

As far as birdies are concerned, nothing. The only birdies around were in the trees. But there were plenty of bogeys around to scare the wits out of any unsuspecting on-looker. (Note photo on top left hand corner)

After an exhausting 18 hole course travelled on golf buggies, they bunkered down at the club's bar and dining rooms where the conversation centered more on yellow jackets rather than leather jackets.

Lunch was a "delicious" serve of deep fried battered flake and chips. One would have thought that after handling seafood six out of seven days these wholesalers, retailers and processors would have wanted something different to eat. These captains of industry, remained true to their industry.



Diva Duvarorew with a handfull of ball markers as his prize.

Group Winners on the day were: Ocean Catch, Sushi Sushi and Diva Enterprises. Winner of nearest to pin on the ninth hole was Simon Meiselbach from Poseidon Seafoods, while nearest on the 18th was Kahu from Team Samoa and representing Ash Bros. The longest drive on the 3rd was won by Huss from Ocean Catch Seafood while on the 10th by Simon Meiselbach.



Representing Ash Bros, Team Samoa and the winner for nearest on the 18th was Kahu



Huss from Ocean Catch Seafoods, the winning of the longest drive on the 3rd gets a warm hand shake from Ufouk

Competing on the day were: S&J Seafoods, Happy Tuna, Titan Seafoods, Sea Merchants, Sush-Sushi, Preston Seafoods, Ocean Catch Seafoods, Dellas Seafood, Ash Bros., Claringbold's, Poseidon Seafoods, Ventura and Diva Enterprises.

Congratulations to Ufouk from Ocean Catch Seafood who organised the event and we all look forward to the next day out on the green.



Simon Meiselbach who undoubtedly had the best swing on the day receives his prize from Ufouk for the nearest on the 10th.



Ufouk, (right) looking very pleased with himself as he receives handshakes and praise for organising the event



Over forty wind swept and hungry, team members await their meal of flake and chips in the club's diningroom.